

IN THE CLAIMS

Claim 1 (Currently Amended): An isolated microorganism which can metabolize a carbon source at a specific pH in a liquid medium containing the carbon source and L-glutamic acid at a saturation concentration, and has the ability to accumulate in the liquid medium L-glutamic acid in an amount exceeding the amount corresponding to the saturation concentration ~~in the liquid medium~~ at the specific pH.

Claim 2 (Previously Amended): The isolated microorganism according to claim 1, which can grow in the liquid medium.

Claim 3 (Previously Amended): The isolated microorganism according to claim 1, wherein the pH is not more than 5.0.

Claim 4 (Previously Amended): The isolated microorganism according to claim 1, which has at least one of the following characteristics: (a) the microorganism is increased in activity of an enzyme that catalyzes a reaction for biosynthesis of L-glutamic acid; and (b) the microorganism is decreased in or deficient in activity of an enzyme that catalyzes a reaction of a pathway branching from a biosynthetic pathway of L-glutamic acid and producing a compound other than L-glutamic acid.

Claim 5 (Previously Amended): The isolated microorganism according to claim 4, wherein an activity of at least one selected from the group consisting of citrate synthase, phosphoenolpyruvate carboxylase and glutamate dehydrogenase is increased.

Claim 6 (Previously Amended): The isolated microorganism according to claim 1, wherein the enzyme that catalyzes the reaction of the pathway branching from the biosynthetic pathway of L-glutamic acid and producing the compound other than L-glutamic acid is α -ketoglutarate dehydrogenase.

Claim 7 (Previously Amended): The isolated microorganism according to claim 1, wherein the microorganism is from the genus *Enterobacter*.

Claim 8 (Previously Amended): The isolated microorganism according to claim 7, which is *Enterobacter agglomerans*.

Claim 9 (Previously Amended): The isolated microorganism according to claim 8, which has a mutation that causes less extracellular secretion of a viscous material compared with a wild strain when cultured in a medium containing a saccharide.

Claim 10 (Previously Amended): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 1 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 11 (Previously Amended): A method for identifying a microorganism suitable for producing L-glutamic acid by fermentation accompanied with precipitation of L-glutamic acid in a liquid medium, which comprises inoculating a sample containing microorganisms which have the ability to produce L-glutamic acid into an liquid medium containing a carbon

source and L-glutamic acid at a saturation concentration, and selecting a strain that can metabolize the carbon source.

Claim 12 (Previously Amended): The method according to claim 11, wherein a strain that can grow in the liquid medium is selected as the strain that can metabolize the carbon source.

Claim 13 (Previously Amended): The method according to claim 11, wherein the pH of the liquid medium is not more than 5.0.

Claim 14 (Previously Presented): The microorganism according to claim 2, wherein the pH is not more than 5.0.

Claim 15 (Previously Presented): The method according to claim 11, wherein the liquid medium is an acidic medium.

Claim 16 (Previously Presented): The method according to claim 12, wherein the pH of the liquid medium is not more than 5.0.

Claim 17 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 2 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 18 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 3 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 19 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 4 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 20 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 5 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 21 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 6 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 22 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 7 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 23 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 8 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.

Claim 24 (Previously Presented): A method for producing L-glutamic acid by fermentation, which comprises culturing an isolated microorganism as defined in claim 9 in a liquid medium of which the pH is adjusted to the pH at which L-glutamic acid is precipitated, to produce and accumulate L-glutamic acid and precipitate L-glutamic acid in the liquid medium.